

इंटरनेट

मानक

Disclosure to Promote the Right To Information

Whereas the Parliament of India has set out to provide a practical regime of right to information for citizens to secure access to information under the control of public authorities, in order to promote transparency and accountability in the working of every public authority, and whereas the attached publication of the Bureau of Indian Standards is of particular interest to the public, particularly disadvantaged communities and those engaged in the pursuit of education and knowledge, the attached public safety standard is made available to promote the timely dissemination of this information in an accurate manner to the public.

“जानने का अधिकार, जीने का अधिकार”

Mazdoor Kisan Shakti Sangathan

“The Right to Information, The Right to Live”

“पुराने को छोड़ नये के तरफ”

Jawaharlal Nehru

“Step Out From the Old to the New”

IS 7592 (1989): Peanut Chikki (Candy) [FAD 16: Foodgrains, Starches and Ready to Eat Foods]



“ज्ञान से एक नये भारत का निर्माण”

Satyanarayan Gangaram Pitroda

“Invent a New India Using Knowledge”



“ज्ञान एक ऐसा खजाना है जो कभी चुराया नहीं जा सकता है”

Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

BLANK PAGE



Indian Standard

PEANUT *CHIKKI* (CANDY) — SPECIFICATION
(*First Revision*)

भारतीय मानक

मूँगफली की चिक्की (कैंडी) — विशिष्ट
(पहला पुनरीक्षण)

First Reprint AUGUST 1996.

UDC 664.144



© BIS 1989

BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards on 2 June 1989, after the draft finalized by the Bakery and Confectionery Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

CHIKKI is a favourite Indian sweetmeat. It is made chiefly from peanuts and from other materials, such as, cashewnuts, roasted gram dal, roasted sesame seeds, etc. In addition jaggery, raw *KHAND-SARI* sugar, crystalline sugar, liquid glucose, spices and flavouring essences are used in the preparation of *CHIKKI*.

This standard under the name of peanut candy was first published in 1975. In this revision, it was decided to rename the standard as peanut *CHIKKI* (candy) because it is popularly known by this name in the country. Microbiological requirement and limits for aflatoxin have been introduced in the standard. The committee considered covering *CHIKKI* made from other products but it was felt that at present the demand was only for a standard on peanut *CHIKKI* and *CHIKKI* from other material could be standardized at a later stage, depending on the demand.

While formulating this standard, necessary consideration has been given to the relevant Rules prescribed by the Government of India under the *Prevention of Food Adulteration Act, 1954* and the *Standard of Weights and Measures (Packaged Commodities) Rules, 1977*. This standard is subject to restrictions imposed under these Acts, wherever applicable.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (revised)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

PEANUT *CHIKKI* (CANDY) — SPECIFICATION (*First Revision*)

1 SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for peanut *CHIKKI* (candy).

2 REFERENCES

2.1 The Indian Standards listed in Annex A are necessary adjuncts to this standard.

3 INGREDIENTS

3.0 The following materials may be used in the preparation of *CHIKKI*.

3.1 Groundnuts (Peanuts)

Hand-picked selected non-defatted kernels suitable for table use conforming to grades *HPS* Bold 1, *HPS* Bold 2, *HPS* Bold 3, *HPS KHANDESH* 1 and *HPS KHANDESH* 2 of IS 4427 : 1967 shall be used. The kernels shall be free from foreign materials, namely, mud, stones, etc, including other non-edible oilseeds, such as, *MAHUA*, castor, argemone, *NEEM*. The groundnuts shall be cleaned of all lentils, germs, overburnt seeds, etc, after roasting and breaking. Groundnuts shall be fresh, of slightly sweet, pleasant taste, free from insects, rodent hair and excreta, fungal infection, bitter or rancid taste and odour.

3.1.1 *VANASPATI*

Vanaspati used shall conform to IS 1063 : 1986.

3.1.2 *Sugar*

Refined sugar (IS 1151 : 1969), vacuum pan sugar of appropriate column and size grade (IS 498 : 1985) or *DESI* sugar (*KHANDSARI*) shall be used.

3.1.3 *Jaggery*

3.1.4 *Liquid Glucose* — (IS 873 : 1974).

3.1.5 *Spices*

- a) Cinnamon (IS 4811 : 1968)
- b) Cardamom (IS 1907 : 1984)
- c) Cloves (IS 4404 : 1975)
- d) Nutmeg (Myristic fragrans).

4 REQUIREMENTS

4.1 Description

Peanut *CHIKKI* (candy) shall be of uniform light caramel colour, well set, crisp, of pleasant taste and having a uniform distribution of ingredients, whole or comminuted. It shall not show signs of stickiness or have any objectionable flavour or odour. The *CHIKKI* shall be free from preparing defects such as, signs of scorching, burning or undercooking or defects attributable to poor quality preparation, free from grittiness and poor aroma associated with low grade ingredients. The *CHIKKI* shall be in any desired size and shape and shall be free from extraneous impurities and harmful ingredients.

4.2 The material shall not contain any added colours and flavouring agents other than those covered under the provisions of the *Prevention of Food Adulteration Act, 1954* and the Rules framed thereunder.

4.3 The *CHIKKI* shall be manufactured under hygienic conditions specified in IS 2491 : 1972.

4.4 Peanut content when determined according to the method given in Annex B shall not be less than 50 percent by mass.

4.5 The material shall also meet the requirements specified in Table 1.

5 PACKING AND MARKING

5.1 Packing

Peanut *CHIKKI* (candy) shall be wrapped in cellulose film, aluminium foil, wax paper, polyethylene/polypropylene or other flexible packaging materials/laminates and shall be heat sealed. Wrapped *CHIKKI* shall be further packed in suitable containers which are clean and sound and shall provide adequate protection against moisture.

5.1.1 Peanut *CHIKKI* (candy) shall be packed in 50g pack or in multiples thereof.

5.2 Marking

The following particulars shall be clearly and indelibly marked on the label:

- a) Name or trade name;

Table 1 Requirement for CHIKKI
(Clauses 4.5, 7.1 and 8.2)

Sl No.	Characteristic	Requirement	Method of Test, Ref to	
			Clause of IS 6287 : 1985	Other Standards
(1)	(2)	(3)	(4)	(5)
i)	Moisture, percent by mass, <i>Max</i>	5.0	5	—
ii)	Protein, percent by mass (on dry basis), <i>Min</i>	12	11	—
iii)	Fat, percent by mass (on dry basis), <i>Min</i>	12	10	—
iv)	Acid value of extracted fat (on dry basis), <i>Max</i>	2	—	Clause 7 of IS 548 (Part 1) : 1964
v)	Acid insoluble ash (on dry basis), percent by mass, <i>Max</i>	0.1	7	—
vi)	Total sugars as sucrose, percent by mass, <i>Max</i>	40	9	—
vii)	Total bacterial count per g, <i>Max</i>	5 000	—	IS 5402 : 1969
viii)	Yeast and molds per g, <i>Max</i>	10	—	IS 5403 : 1963
ix)	Pathogens (<i>Staphylococcus</i> and <i>Salmonella</i> on 25 g sample)	Nil	—	IS 5887 (Parts 2 and 3) : 1976
x)	<i>E Coli</i>	Absent (in 1 g)	—	IS 5887 (Part 1) : 1976
xi)	Coliform	Absent (in 1 g)	—	IS 5401 : 1969
xii)	Aflatoxin µg/kg, <i>Max</i>	15	—	Appendix J of IS 4684 : 1975

- b) Name of the manufacturer;
 c) Batch or code number;
 d) Net mass in g or kg;
 e) Proportion of ingredients used;
 f) Date of manufacture;
 g) The statement 'Permitted flavouring and colouring agents used', if used; and
 h) Any other details required under the *Standards of Weights and Measures (Packaged Commodities) Rules, 1977/PFA Rules.*

7 TESTS

7.1 Tests shall be carried out as prescribed in 4.1, 4.4 and in col 4 and 5 of Table 1.

7.1.1 Quality of Reagents

Unless specified otherwise, pure chemicals and distilled water shall be employed in the tests.

NOTE — 'Pure chemicals' shall mean chemicals that do not contain impurities which affect the result of analysis.

8 PREPARATION OF MATERIAL FOR TESTS

8.1 Grind in a dry pestle and mortar, 150 g of sample thoroughly to secure a uniform sample. Store the ground sample immediately in an air-tight glass container and use this for tests.

8.2 Fat extracted as in item (iii) of Table 1 should be taken for determination of acid value.

ANNEX A

(Clause 2.1)

IS No.	Title	IS No.	Title
IS 498 : 1985	Grading for vacuum pan sugar (plantation white) (fourth revision)	IS 548 (Part 1) : 1964	Methods of sampling and test for oils and fats : Part 1 Sampling, physical and chemical tests (revised)

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
IS 873 : 1974	Specification for liquid glucose (<i>first revision</i>)	IS 5403 : 1963	Method for yeast and mould count in foodstuff
IS 1151 : 1969	Specification for refined sugar (<i>first revision</i>)	IS 5887 (Part 1) : 1976	Methods for detection of bacteria responsible for food poisoning : Part 1 Isolation, identification and numeration of <i>Escherichia coli</i> (<i>first revision</i>)
IS 1907 : 1984	Specification for cardamom (capsules and seeds) (<i>second revision</i>)		
IS 2491 : 1972	Code for hygienic conditions for food processing units (<i>first revision</i>)	IS 5887 (Part 2) : 1976	Methods for detection of bacteria responsible for food poisoning : Part 2 Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and <i>faecal streptococci</i> (<i>first revision</i>)
IS 4404 : 1975	Specification for cloves, whole and ground (<i>first revision</i>)		
IS 4427 : 1967	Specification for grading for groundnut kernels for oil milling and for table use	IS 5887 (Part 3) : 1976	Methods for detection of bacteria responsible for food poisoning : Part 3 Isolation, identification of <i>Salmonella</i> and <i>Shigella</i> (<i>first revision</i>)
IS 4684 : 1975	Specification for edible groundnut flour (expeller pressed) (<i>first revision</i>)		
IS 4811 : 1968	Specification for cinnamon, whole	IS 6287 : 1985	Methods of sampling and analysis of sugar confectionery (<i>first revision</i>)
IS 5401 : 1969	Methods for detection and estimation of coliform bacteria in foodstuffs	IS 10633 : 1986	Specification for <i>VANASPATHI</i> (<i>first revision</i>)
IS 5402 : 1969	Method for plate count of bacteria in foodstuffs		

ANNEX B

(Clause 4.4)

DETERMINATION OF PEANUT CONTENT

B-1 PROCEDURE

B-1.1 Accurately weigh 100 g of the material and dip in warm water (60°C) in a dish. Allow the sugar or jaggery to dissolve. Decant the syrup and separate peanuts (whole as well as broken

kernels) and wash them with warm water to remove traces of sugar syrup. Press the peanuts between folds of filter paper and heat at 100°C for 5 hours. Determine the weight of dry kernels and calculate their percentage on dry mass basis.

Bureau of Indian Standards

BIS is a statutory institution established under the *Bureau of Indian Standards Act, 1986* to promote harmonious development of the activities of standardization, marking and quality certification of goods and attending to connected matters in the country.

Copyright

BIS has the copyright of all its publications. No part of these publications may be reproduced in any form without the prior permission in writing of BIS. This does not preclude the free use, in the course of implementing the standard, of necessary details, such as symbols and sizes, type or grade designations. Enquiries relating to copyright be addressed to the Director (Publications), BIS.

Review of Indian Standards

Amendments are issued to standards as the need arises on the basis of comments. Standards are also reviewed periodically; a standard along with amendments is reaffirmed when such review indicates that no changes are needed; if the review indicates that changes are needed, it is taken up for revision. Users of Indian Standards should ascertain that they are in possession of the latest amendments or edition by referring to the latest issue of 'BIS Handbook' and 'Standards Monthly Additions'.

This Indian Standard has been developed from Doc : No. AFDC 31 (3043)

Amendments Issued Since Publication

Amend No.	Date of Issue	Text Affected

BUREAU OF INDIAN STANDARDS

Headquarters:

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi 110002
Telephones : 323 01 31, 323 83 75, 323 94 02

Telegrams : Manaksanstha
(Common to all offices)

Regional Offices :

Central : Manak Bhavan, 9 Bahadur Shah Zafar Marg
NEW DELHI 110002

{ 323 76 17
323 38 41

Eastern : 1/14 C. I.T. Scheme VII M, V. I. P. Road, Maniktola
CALCUTTA 700054

{ 337 84 99, 337 85 61
337 86 26, 337 91 20

Northern : SCO 335-336, Sector 34-A, CHANDIGARH 160022

{ 60 38 43
60 20 25

Southern : C. I. T. Campus, IV Cross Road, MADRAS 600113

{ 235 02 16, 235 04 42
235 15 19, 235 23 15

Western : Manakalaya, E9 MIDC, Marol, Andheri (East)
MUMBAI 400093

{ 832 92 95, 832 78 58
832 78 91, 832 78 92

Branches : AHMADABAD. BANGALORE. BHOPAL. BHUBANESHWAR.
COIMBATORE. FARIDABAD. GHAZIABAD. GUWAHATI. HYDERABAD.
JAIPUR. KANPUR. LUCKNOW. PATNA. THIRUVANANTHAPURAM.